



ARGYLE

Cowhouse Pinot Noir | 2017

Dundee Hills AVA

TASTING NOTES

Named after Argyle's founding viticulturist, Allen Holstein, Cowhouse Pinot Noir comes from his handsome vineyard in the high elevations of the Dundee Hills. As Allen would have it no other way, Cowhouse Pinot Noir exhibits classical Dundee Hills silken texture and elegant tannin. Black cherry, rose petal, and tea leaf entwine with the savory depth and elegant length. After fermentation and gentle pressing, the wine was allowed to age on lees for 16 months in French oak, of which 30% were new.

VINTAGE NOTES

The 2017 growing season began with a relatively cool and wet spring in comparison to 2014-2016, leading to more normal timing of bud break at the end of April. May was fairly cool with a few blips of heat which lead to a moderately later bloom in mid to late June, depending on elevation. Both cluster size and quantity was larger than 2016 so heavy crop-thinning was in order to produce balanced wines. August was very warm but turned cool in September, which allowed the fruit to hang and gain aromatic complexity. Harvest started with Chardonnay at Lone Star Vineyard in the Eola-Amity Hills on September 8th and finished with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 14th.

VINIFICATION NOTES

VINEYARDS	Holstein Vineyard
AVA	Dundee Hills AVA
HARVESTED	Sept. 28 – Oct. 3, 2017
BRIX AT HARVEST	23.8
ALCOHOL % by Vol.	14.0%
FERMENTATION	30% Whole Cluster
BARREL AGING	16 months French Oak, 30% New
PRODUCTION	498 Cases
WINEMAKER	Nate Klostermann



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